



**“Eating is a need.  
Enjoyment is an Art.”**

- Francois de la Rochefoulaud -

## OYSTER BAR & KAVIAR

Our oysters as well as our caviar are sourced from Walter Gröll in Grödig near Salzburg. He is considered one of the first real manufacturers of sturgeon caviar in Austria and creates his products with great dedication.

His delicacies are known far beyond the borders of Salzburg. An Eldorado for connoisseurs has been born. You can feel the dedication and passion with which these sensational creations have been made.

Fines de Claire	
3 pieces	12
6 pieces	21

Gillardeau	
3 pieces	19
6 pieces	31

With our oysters we serve  
lemon yoghurt | „Pongauer Blattlkrapfen“

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Black sturgeon caviar	
30g	85
50g	135

With our caviar we serve  
blinis | crème fraîche | chopped egg

## STARTERS

Goldegger Angus tartare 120g | 19  
herbs | quince | cashew nut | 120g

Duet of domestic Wagyu | 38  
tartare | sandwich | thistle oil | brioche

High 4 of organic duck liver | 24  
apple | ice cream | praline | brioche

Hamachi tataki | 18  
dashi | celery | pumpkin seed miso

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## SOUPS & SALADS

Bouillabaisse | 14  
turbot | lobster | scallop

Foam soup from Gollinger wild garlic | 8  
wild garlic dim sum | crème fraîche

Edelweiss Salad-Bowl | 8  
radish | apple balsamic vinegar | red onion

Caesar salad | 8  
bacon | parmesan

Serving: Oven-fresh „Sirloin“ bread | butter | pickled vegetables  
3,50 per person



## CUTS

### **Porterhouse**

This cut is the "king" among die-hard steak lovers and the somewhat leaner version of the rib eye. Unlike a rib eye, it has no pronounced fat core but rather an outer fat rim on the top, which gives the meat its flavour and juiciness. In addition, this fat edge protects the steak from drying out and spoiling during the maturing process. One side of the steak is a rump steak and the other side is a tender fillet. In the middle of the steak one can find the typical, aroma enhancing bone.

### **T-bone**

This steak is the little brother of the Porterhouse steak. It differs only in the size of the fillet.

### **Club Steak**

This steak is strongly and evenly marbled. The concentrated fat cover in combination with the bone give this cut an intense flavour.

### **Tomahawk**

This cut is the big brother of the rib eye steak. It is cut from the prime rib and has the advantage that the bone protects the meat from drying out during grilling and thus gives it a special flavour.

## SPECIAL CUTS

F1 - Wagyu  
Wagyu 50% - Angus 50%  
Beef Alpin Steiner Roland Goldegg  
Various cuts  
AT  
100g | 20

Angus  
Beef Alpin Steiner Roland Goldegg  
Various cuts  
AT  
100g | 14

Wagyu fillet MS 4-5  
from steer at least 33 months old  
8 weeks DRY AGED  
AUT  
100g | 42

Wagyu beef DRY AGED MS 9  
Beef Alpin Steiner Roland Goldegg  
AT  
100g | 35

Sirloin chef Fabian Ertl is happy to advise you directly at the DRY AGER fridge.  
You can choose one of the current steak specialities..



## PRODUCT INFORMATION

### **Dry Aging**

Dry aging meat on the bone is a traditional way of maturing meat. During this process, the meat is hung on the bone for a longer period of time at a controlled temperature and humidity. Because of the loss of water, the beef flavor is concentrated and intensified. Thus, the meat is not only tender, but also has an intense and unique flavor.

### **Wagyu beef**

Originally, the marbling score comes from the Kobe area and is the classification of marbling. Our Wagyu beef comes from Goldegg from the Steiner family. More than 16 years ago they started breeding this coveted breed. During summer, the cattle lives on natural alpine meadows with access to fresh mountain spring water and the best alpine herbs. In winter, they live in outdoor climate-controlled stables and are fed only the best hay and a specific grain mixture. The cattle are up to 4 years old and are matured in our dry agers for 6 weeks.

# BEEF FILLET

Beef Alpine  
2.5-year-old grazing cattle  
From the Pongau region  
4 weeks DRY AGED  
AT

Lady Cut 200g | 37  
Gentleman 300g | 50

Simmental cattle  
4 weeks Dry Aged  
Organic calf Lower Austria  
Grazing  
AT

Lady Cut 200g | 39  
Gentelman 300g | 54

Aberdeen Black  
Pasture-raised  
200 days green fed  
300 days grain fed  
Aberdeen is a sub breed of Black Angus  
AUS

Lady Cut 200g | 45  
Gentleman 300g | 63



## PRODUCT INFORMATION

### **Beef from the USA – CORN FED**

Race: Black Angus, Herford Beef, Black Aberdeen

Age: 24 to 26 months

The cattle graze on large pastures for up to 18 months and are fed on grass, before being switched to maize or cereals in the final months.

We only source meat from the NHTC programme without exception. (Non-Hormone Treated Cattle Program)!

### **Beef from Ireland – GRASS FED**

Race: Simmental cattle

Age: up to 3 years' old

We source our meat from the John Stone organic movement, who are committed to pure grazing and green feeding. These cattle graze on the pastures of Ireland for about 3 years. The pasture grass provides more aromatic flavour and more exercise for a much better muscle structure. As a result, the meat has a finer marbling and is significantly more tender.

### **Beef from Australia – GRAIN FED**

Race: Black Angus, Herford beef

Age: 20 to 24 months

Our Australian meat comes exclusively from the Jacks Creek farm, which pays particular attention to animal welfare and has already won the World Steak Challenge several times. The cattle grow up on seemingly endless pastures and are fed exclusively hormone-free. They are green-fed for 300 days, followed by grain and straw feeding for the rest of the time.



## RUMPSTEAK / SIRLOIN

Beef Alpine  
Two and a half year old grazing cattle  
From the Pongau region  
4 weeks DRY AGED  
AT

300g | 39  
400g | 51

Simmental cattle  
4 weeks Dry Aged  
Organic calf Lower Austria  
Grazing  
AT

300g | 39  
400g | 51

Aberdeen Black  
Pasture-fed  
200 days fed green  
300 days grain fed  
Aberdeen is a sub-breed of Black Angus  
AUS

300g | 38  
400g | 50



## CUTS

### **The rib eye**

This cut is the culinary pièce de résistance among the steaks. It is one of the tastiest and noblest cuts of all. It is cut from the front part of the prime rib, behind the neck. The rib eye is easily recognisable by the classic fat eye.

### **The tenderloin**

Its fine marbling is particularly captivating due to its juicy and tender consistency. The almost fat-free piece of tenderloin comes from the long, club-shaped muscle strand in the loin area of the lower back. The tenderloin is considered the most valuable part of the beef because it is the smallest piece in terms of total quantity.

### **The flank steak**

It comes from the rear part of the beef and is also called the belly flank. The flank steak is a thinner steak with long fibres, but when cut correctly it is a real treat.

### **The rump steak / sirloin**

This cut comes from the rear part of the beef back and the classic fat cover provides an intense flavour. It is also known as roast beef or sirloin and is one of the classics in steak cuisine.

## RIB-EYE

Beef Alpine  
2.5-year-old grazing cattle  
From the Pongau region  
4 weeks DRY AGED  
AT

300g | 38  
500g | 58

Simmental cattle  
4 weeks Dry Aged  
Organic calf Lower Austria  
Grazing  
AT

300g | 39  
500g | 60

F1 - Wagyu  
Wagyu 50% and Angus 50%  
350 days fed green  
450 days grain fed  
Grazing  
AUS

300g | 89  
500g | 136



## VEGETARIAN CUISINE

Arler salmon trout | 28

gnocchi | spinach leaves | mushrooms | parmesan

Tagliatelle & Truffle | 22

parmesan | herb salad

Risotto and Black Beauty tomato | 19

pesto rosso | wild garlic | parmesan

'A good meal is balm for the soul.'

## SUPPLEMENTS

Grilled vegetables	15
Pimientos de Padron	15
Truffle fries	15
Baby spinach	15
Wild broccoli with almonds	15
Potato gratin	15
Beans with bacon	15
Marchfeld asparagus & Bernaise	15

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## SAUCES & BUTTERS

Truffle-jus	14
Port shallots jus	14
Truffle butter	13
Herb butter	13
BBQ sauce	13
Chimichurri	13
Jalapeño sweet and sour	13
Wild garlic dip	14

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## PIMP YOUR STEAK

Grilled lobster tail	128
Grilled duck liver	110
Grilled scallop	15
Grilled Alpine shrimp per piece	17



## DESSERTS

Edelweiss Affogato 2.0 | 8  
mascarpone | coffee | tahitian vanilla

Sorbet | 8  
champagne | berries

Tart from the Buddha's hand lemon | 12  
Brockmans gin | crunch | yoghurt ice cream

Chocolate crème brûlée | 12  
Vahlrohna chocolate | passion fruit | macaron | sorbet

Praline variation (5 pieces) | 10

Variation of Antony Bernard cheese | 18  
chutney | roasted nuts | apple bread

'It is better to enjoy and regret than to  
regret not having enjoyed.'





### **Opening hours**

Monday - Saturday 5 p.m. until 1 a.m.

Kitchen: 5:30 p.m. until 10:30 p.m.

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All prices in Euro incl. taxes.

If you have any questions about allergens, please contact the service team.